

**LISTING OF CLAIMS**

1-29 (Canceled)

30. (Currently amended) A method of making a baked product having improved anti-staling properties, the method comprising the steps of:

forming a baking dough by combining flour, yeast, water, fiber, and water-soluble polydextrose anti-staling agent in an amount of from 1 percent to 5 percent by weight, based on the weight of the flour; and

baking the dough.

31. (Previously Presented) The method of claim 30 wherein said polydextrose is present in the baking dough in an amount of from about 2 percent to about 3 percent by weight, based on the weight of the flour.

32. (Previously presented) The method of claim 30 wherein said baked product is a bread.

33. (Previously Presented) The method of claim 32 wherein said baking dough is prepared by means of a process selected from the group consisting of straight dough processes, sour dough processes, Chorleywood bread processes, and sponge and dough processes.

34. (Original) The method of claim 30 wherein said baked product is a sweet baked product containing sweeteners or sweetening agent.

35. (Previously presented) The method of claim 34 wherein said sweetening agents include intense sweeteners.

36. (Canceled)

37. (Previously Presented) The method of claim 30 wherein said baking dough further comprises one or more enzymes with anti-staling properties.

38. (Previously Presented) The method of claim 37 wherein said one or more enzymes are selected from the group consisting of amylase, pullulanase, amyloglucosidase, pentosanase, xylanase, and maltogenic  $\alpha$ -amylase.

39. (Currently amended) A method of making a baked bread product having improved anti-staling properties, the method comprising the steps of:

forming a bread dough by combining flour, a leavening agent, water, and water-soluble polydextrose anti-staling agent in an amount of from 1 percent to 5 percent by weight, based on the weight of the flour; and

baking the bread dough,

wherein said bread dough further comprises fiber and wherein said polydextrose and fiber are present in a ratio of about 1:1 to about 5:1.

40. (Canceled)

41. (Previously presented) The method of claim 39 wherein said polydextrose is present in the bread dough in an amount of from about 2 percent to about 4 percent by weight, based on the weight of the flour.

42. (Previously Presented) The method of claim 41 wherein said bread dough is prepared by means of a process selected from the group consisting of straight dough processes, sour dough processes, Chorleywood bread processes, and sponge and dough processes.

43. (Previously Presented) The method of claim 39, wherein said polydextrose is present in the bread dough in an amount of from about 4 percent to about 10 percent by weight, based on the weight of the flour.

44. (Canceled)

45. (Previously Presented) The method of claim 39 wherein said bread dough further comprises a second anti-staling agent selected from the group consisting of glycerol monostearate, monodiglycerides, sodium stearyl lactylate and Datem.

46. (Previously Presented) The method of claim 39 wherein said bread dough further comprises one or more enzymes with anti-staling properties.

47. (Previously Presented) The method of claim 46 wherein said one or more enzymes are selected from the group consisting of amylase, pullulanase, amyloglucosidase, pentosanase, xylanase, and maltogenic  $\alpha$ -amylase.

48. (Currently amended) A baking dough used for making a baked product, the baking dough comprising:

flour, yeast, water, fiber, and water-soluble polydextrose anti-staling agent in an amount of from 1 percent to 5 percent by weight, based on the weight of the flour.

49. (Previously Presented) The baking dough of claim 48 wherein said polydextrose is present in the baking dough at a level of about 2 percent to about 3 percent by weight, based on the weight of the flour.

50. (Canceled)

51. (Previously Presented) The baking dough of claim 48 wherein said baked product is a bread.

52. (Previously Presented) The baking dough of claim 48 wherein said baked product is a sweet baked product comprising at least one material selected from the group consisting of sweeteners and sweetening agents.

53. (Previously Presented) The baking dough of claim 52 wherein said sweetening agents comprise intense sweeteners.

54. (Previously Presented) The baking dough of claim 48 further including one or more enzymes with anti-staling properties.

55. (Previously Presented) The baking dough of claim 54 wherein said one or more enzymes are selected from the group consisting of amylase, pullulanase, amyloglucosidase, pentosanase, xylanase, and maltogenic  $\alpha$ -amylase.

56. (Currently amended) A bread dough used for making a baked bread product, the bread dough comprising:

flour, a leavening agent, water, fiber, and water-soluble polydextrose anti-staling agent in an amount of from 1 percent to 5 percent by weight, based on the weight of the flour, wherein said polydextrose and fiber are present in a ratio of about 1:1 to about 5:1.

57. (Canceled)

58. (Previously Presented) The bread dough of claim 56 wherein said polydextrose is present in the bread dough in an amount of from about 2 percent to about 4 percent by weight, based on the weight of the flour.

59. (Previously Presented) The bread dough of claim 56 wherein said polydextrose is present in the bread dough in an amount of from about 2 percent to about 3 percent by weight, based on the weight of the flour.

60. (Canceled)

61. (Previously Presented) The bread dough of claim 56 wherein said bread dough further comprises a second anti-staling agent selected from the group consisting of glycerol monostearate, mono-diglycerides, sodium stearyl lactylate and Datem.

62. (Previously Presented) The bread dough of claim 56 wherein said bread dough further comprises one or more enzymes with anti-staling properties.

63. (Previously Presented) The bread dough of claim 62 wherein said one or more enzymes are selected from the group consisting of amylase, pullulanase, amyloglucosidase, pentosanase, xylanase, and maltogenic  $\alpha$ -amylase.

64. (Currently amended) ~~The method of claim 39~~ A method of making a baked bread product having improved anti-staling properties, the method comprising the steps of:

forming a bread dough by combining flour, a leavening agent, water, and water-soluble polydextrose anti-staling agent in an amount of from 1 percent to 5 percent by weight, based on the weight of the flour; and

baking the bread dough, wherein the baked bread product is a muffin.

65. (Currently amended) ~~The bread dough of claim 56~~ A bread dough used for making a baked bread product, the bread dough comprising:

flour, a leavening agent, water, and water-soluble polydextrose anti-staling agent in an amount of from 1 percent to 5 percent by weight, based on the weight of the flour, wherein the baked bread product is a muffin.

66. (Previously Presented) The method of claim 30 wherein said bread dough further comprises a second anti-staling agent selected from the group consisting of glycerol monostearate, mono-diglycerides, sodium stearyl lactylate and Datem.

67. (Previously Presented) The baking dough of claim 48 wherein said baking dough further comprises a second anti-staling agent selected from the group consisting of glycerol monostearate, mono-diglycerides, sodium stearyl lactylate and Datem.

68. (Previously Presented) The method of claim 39 wherein said baked bread product is a sweet baked bread product comprising at least one material selected from the group consisting of sweeteners and sweetening agents.

69. (Previously Presented) The method of claim 68 wherein said sweetening agents comprise intense sweeteners.

70. (Previously Presented) The bread dough of claim 56 wherein said baked bread product is a sweet baked bread product comprising at least one material selected from the group consisting of sweeteners and sweetening agents.

71. (Previously Presented) The bread dough of claim 70 wherein said sweetening agents comprise intense sweeteners.